



# Christmas Day Menu



## STARTER

Smoked Haddock Bon Bon Served With Curried Aioli.

Baked Camembert With Candied Hazelnut, House Chutney & Crostini.

Caramelised Onion Soup With Homemade Focaccia & Smoked Butter.

Pan Seared Smoked Duck Breast (Half), Braised Chicory, Blueberry Gel & Duck Reduction, Garnished With Red Currants.

## MAIN COURSE

Traditional Christmas Dinner; Turkey Crown Served With Honey Glazed Carrot & Parsnip, Fried Sprouts, Tenderstem Broccoli, Winter Greens, Goose Fat Potatoes. Homemade Yorkshire Pudding, Pigs In Blankets, Sage & Onion Stuffing & Our Own Gravy.

Fillet Of Beef, Dauphinoise Potato, Honey Glazed Heritage Baby Carrot, Charred Asparagus & Red Wine Reduction.

Cod Loin With Parmentier & Saffron Potatoes, Buttered Spinach, Chargrilled Chicory With Whole Langoustine, Finished With Lobster Bisque & Crispy Shallot.

Roasted Artichoke Served With Artichoke Puree, Poached Pear, Romanesco Cauliflower, Candied Hazelnut, & Cauliflower Crisps Finished With Micro Herbs.

Three Meat Roast, Turkey Crown, Slow Cooked Gammon, Topside Of Beef Served With All The Traditional Christmas Dinner Trimmings.

## DESSERT

Homemade Apple Crumble Cheesecake With Salted Caramel Sauce.

Traditional Christmas Pudding Served With Choice Of Brandy Sauce Or Vanilla Custard.

Chocolate Tart Served With Vanilla Chantilly Cream, Passionfruit Puree, With A Hint Of Cinnamon.

Cheeseboard And Crackers With House Chutney And Grapes.

**CHRISTMAS DAY SERVICE 12-4PM BY BOOKINGS ONLY, £85PP, CHILDREN UNDER 12 £35. FULL PAYMENT BY 31ST OCTOBER.**